



Contact: Aaron Hoffman
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BACKGROUND

Corn Products International, Inc., headquartered in Westchester, Ill., is a leading global ingredient provider to the food, beverage, brewing and pharmaceutical industries as well as numerous industrial sectors. The Company produces ingredients that provide valuable solutions to customers in approximately 50 countries.

With net sales of \$4.36 billion for 2010, the Company, through its company-owned operations, joint ventures, alliances and technical licenses, has 48 plants spanning 20 countries. Corn Products' ingredients provide a variety of solutions that consumers demand every day, including taste, texture, sweetness, creaminess, viscosity, shelf stability, smoothness, and more. They are used in some 60 industries; everything from processed and frozen foods, cereals, snack bars, sauces, yogurts, gravies, beverages, condiments and pet foods to cosmetics, pharmaceuticals, personal care products, and paper.

Corn Products has four operating regions: North America; South America; Europe, Middle East and Africa (EMEA); and Asia-Pacific. Its North American presence is comprised of corn-refining businesses, sales offices and ingredient development facilities in Canada, Mexico and the United States. The Company is the only North American corn refiner with full-scale sweetener and starch facilities in all three NAFTA countries.

The Company's South America operations span Argentina, Brazil, Chile, Colombia, Peru and Uruguay. These facilities make Corn Products International the largest corn refiner on the continent, with leading market shares in the countries where it produces. Joint ventures and alliances, including in Venezuela, enhance the Company's position.

The Company's Asia-Pacific division processes corn and tapioca, operating with grind capacity leadership or top-tier rank in China, Pakistan, South Korea, Singapore, Australia and Thailand. A sales and marketing business in Malaysia and India, a sales and technical service center in Japan, as well as technical licensing agreements in South Africa, extend Corn Products International's reach in this region.

The EMEA division is comprised of manufacturing facilities and technical centers in the United Kingdom, Germany and Kenya, and sales and services facilities in Russia.

The Company stock is traded on the NYSE under the symbol CPO.

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FACT SHEET

Business: Ingredients Provider

Net Sales: \$4.36 billion in 2010

Founded: 1906

Headquarters: 5 Westbrook Corporate Center
Westchester, Illinois, USA

Management: Ilene S. Gordon
Chairman, President and Chief Executive Officer

Stock Symbol: NYSE: CPO

Facilities: **North America:** Canada, Mexico, United States
South America: Argentina, Brazil, Colombia, Peru, Uruguay
Asia-Pacific: China, Pakistan, South Africa, South Korea,
Thailand, Singapore, Australia
EMEA: United Kingdom, Germany, Russia, Kenya

Points of Interest:

- One of the world's leading ingredient solutions providers
- A leading worldwide dextrose producer, and one of the world's largest providers of starches, sweeteners and other ingredients
- Only North American corn refiner with full-scale sweetener and starch facilities in all three NAFTA countries
- Spans 20 countries with 48 plants through affiliates, joint ventures and technical licensing agreements
- Services nearly 60 industries in approximately 80 countries
- Approximately 10,000 employees worldwide

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CORN PRODUCTS INTERNATIONAL WORLDWIDE FACILITIES

North America

Bedford Park, IL, USA
Charleston, SC, USA
Indianapolis, IN, USA
Mapleton, IL, USA
Newark, DE, USA
N. Kansas City, MO, USA
Stockton, CA, USA
Winston-Salem, NC, USA

Cardinal, Ontario, Canada
London, Ontario, Canada
Port Colborne, Ontario,
Canada

Guadalajara, Mexico
San Juan del Rio, Mexico
Tlalnepantla, Mexico

EMEA

Goole, United Kingdom

Hamburg, Germany

South America

Barranquilla, Colombia
Cali, Colombia

Baradero, Argentina
Chacabuco, Argentina

Alcântara, Brazil
Balsa Nova, Brazil
Cabo, Brazil

Conchal, Brazil
Mogi Guaçu, Brazil

Trombudo, Brazil

Lima, Peru

Asia-Pacific

Eldoret, Kenya

Cornwala, Pakistan
Faisalabad, Pakistan

Bangkok, Thailand
Sikhiu, Thailand

Shouguang, China
Songjiang, China

Icheon, South Korea
Bupyong, South Korea

Lane Cove, Australia

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PRODUCT OVERVIEW

Globally, we provide value-added ingredient solutions to approximately 60 diverse industries including food, soft drink, brewing, corrugating, paper, pharmaceutical, biomaterials, personal care and textile. Our products and their primary uses include:

Starches

In the food industries, corn starch is used primarily as a thickener or binder in many processed foods, and is also sold to packers for consumer consumption. In non-food industries, starches are used as strengthening and finishing components in paper production, and in the production of high-quality adhesives for shipping containers, display boards and other corrugated products. The textile industry uses starch to reduce friction in the weaving process and to improve a fabric's feel and appearance.

Unmodified starch is used in the brewing industry and is sold for home use as a thickener for cooking. In industrial applications such as paper and corrugating, unmodified starch provides outstanding finishing, binding and adhesive qualities.

Modified starch in food applications has the benefit of remaining stable at a wide range of temperatures, as well as providing freeze-thaw stability. This makes it ideal for use in frozen and instant foods including microwave dinners, salad dressings, canned soups, pie fillings and other processed foods. Modified starches for industrial uses provide papermakers with a convenient way to increase strength and improve the physical properties of paper. Modified starches also improve bonding characteristics of corrugated adhesives.

Resistant starches are starches that escape digestion in the small intestine and may be added to breads, cereals, pasta, nutrition bars and more. In their granular, natural state, they are insoluble, fermented in the large intestine and may act as a prebiotic fiber, providing some digestive health benefits.

Industrial applications for starches serve a variety of industries and purposes including pharmaceuticals, cosmetics, plastics, resins, adhesives, construction materials, mining, oil and gas drilling, and water filtration. Corn Products International makes several specialized industrial

starches, such as **cationic starches** and **carrier starches**. Cationic starches allow paper manufacturers to use recycled fibers more effectively, increase machine speeds, conserve energy and improve wet strength. Carrier starches enable the corrugating industry to bond difficult papers and increase machine speed without sacrificing board quality.

Sweeteners

Sweeteners are used as sugar substitutes and other applications. The Company produces high fructose corn syrup and glucose corn syrups for soft drinks, candy and baking. High maltose corn syrup is a component of beer, confections and canned foods. Maltodextrins are found in dry food mixes, sports drinks, baked goods and confections. Dextrose is manufactured for confections, baked goods, dry mixes, intravenous injections and other pharmaceutical applications, vitamins, amino acids and alcohols. The Company also produces a stevia-based, low-calorie, high-intensity sweetener for a number of food and beverage applications.

Dextrose – Corn Products International is the world's number-one dextrose producer. We manufacture three types of dextrose: monohydrate, anhydrous and specialty. Monohydrate dextrose is used across various food industries in many products that also use glucose or corn syrup, especially in the confectionery, baking and brewing sectors. Anhydrous dextrose is also used in some specialty food applications, but its primary usage is for intravenous solutions and other pharmaceutical applications.

Specialty dextrose is used in various applications ranging from confectionery tableting mixes and low-calorie, tabletop, high-intensity sweeteners to spice mixes and beverage powders. Other dextrose applications include industrial uses in wallboard, biodegradable surfactants and humectants, and as a base for fermentation products in vitamins, organic acids, amino acids and alcohol.

High Fructose Corn Syrup (HFCS) – We produce two main types of HFCS. HFCS-55 is primarily used in soft drink production in the United States, Mexico, Canada, Japan, Argentina and South Korea. HFCS-42 is a sweetener used in many consumer foods including fruit-flavored beverages, yeast-raised breads, rolls, doughs, ready-to-eat cakes, chocolate milk, yogurt and ice cream. We also produce HFCS-90, used in specialty and low-calorie foods.

High Maltose Corn Syrup – This glucose syrup, because of its unique carbohydrate profile, is used as a source of fermentable sugars in brewing beer. High maltose syrup is also used in the production of confections, canning and other processed food applications.

Glucose/Corn Syrup – This syrup is used as a base in industrial and food products. Food applications include baked goods, beverages, snack foods, canned fruits, condiments, candy, dairy products, preserves, prepared mixes and table syrups.

Polyols - Polyols are a group of low-calorie sweeteners derived from the hydrogenation of various corn sweeteners. They have fewer calories than sucrose, do not promote tooth decay and elicit a low glycemic response, making them important ingredients in foods and beverages formulated for diabetics and oral care products like toothpaste and reduced-calorie gum.

Maltodextrin, and Glucose and Corn Syrup Solids – Maltodextrins, which have excellent carrier, bulking and film forming properties, are widely used in dry food products such as coffee whitener and flavor ingredients. Corn syrup solids also have excellent bulking properties. They remain clear in solutions, are easy to handle and have a bland flavor. The food industry uses these solids in formulations as an alternative to liquid corn syrups.

Co-products

Refined corn oil is sold to packers of cooking oil and producers of margarine, salad dressings, shortening, mayonnaise and other foods. **Corn gluten feed** and **corn gluten meal** are used as animal feed.

Other

Short Chain Fructooligosaccharide (scFOS®) is a prebiotic fiber derived from cane or beet sugar through a natural fermentation method. It offers a variety of health and functional benefits including increased calcium absorption, improved immune function and enhanced flavors

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MANAGEMENT PROFILE

Ilene Gordon is chairman, president, and chief executive officer of Corn Products International, Inc. Prior to this, she served as CEO of Alcan Packaging, a \$6.5 billion global packaging business with 130 facilities and 30,000 employees in 30 countries, serving customers in the food, beauty, tobacco and pharmaceutical industries. Alcan acquired Pechiney in 2003 and prior to the acquisition Gordon was Pechiney's senior vice president and president of plastic packaging. Previously she served in a variety of executive roles at the Packaging Corporation of America, a division of Tenneco Inc., and at Signode, she began her career as a strategy consultant with Boston Consulting Group. She holds a Bachelor's degree in mathematics, Phi Beta Kappa, from the Massachusetts Institute of Technology (MIT) in Cambridge, Mass., and a Master's degree in management from MIT's Sloan School of Management. Gordon serves on the boards of Arthur J. Gallagher & Company and the Executive Club of Chicago.

Cheryl Beebe is executive vice president and chief financial officer of Corn Products International. Prior to this position, she served as the vice president of finance and corporate treasurer of the Company. Beebe has held various positions of increasing responsibility in marketing, market services, audit, finance and treasury functions, since joining CPC International, Inc. in 1980. She has a bachelor's degree in accounting from Rutgers University in New Brunswick, NJ, and a master's degree of business administration in corporate finance from Fairleigh Dickinson University in Teaneck, NJ.

Jack Fortnum is executive vice president and president, global beverage, industrial and North America sweetener solutions. He previously served as vice president, and president of North America, president of the U.S./Canadian region, as well as the president of the U.S. business and as the Company's corporate controller. Since joining CPC International, Inc. in 1984, Fortnum has held various positions including vice president of finance for the Canadian corn refining business and director of finance and planning for the Latin American corn refining business. Prior to joining CPC, he was with Crown Life Insurance Co. and Clarkson Gordon. Fortnum received a bachelor's degree in economics from the University of Toronto in Toronto, Canada, is a chartered accountant, and completed a senior business administration program offered by McGill University in Montreal, Canada.

Diane Frisch is senior vice president, human resources. She came to the Company from Alcan Packaging where she served as vice president of human resources and communications for that company's Food Americas and Global Pharmaceutical Packaging businesses. She has also served as vice president of human resources for the flexible packaging business of Pechiney, an aluminum and packaging company; vice president of human resources for Culligan International Company; vice president and director of human resources for Alumax Mill Products, Inc.; director of human resources for U.S. Reduction Company; and manager of human resources for American Can Company. She holds a bachelor of arts degree in psychology from Ithaca college in Ithaca, New York, and a master of science degree in industrial relations from the University of Wisconsin, Madison, Wisconsin.

Kimberly Hunter is corporate treasurer. Most recently, she held the position of director, corporate treasury for the Company. Prior to joining the Company in 2001, Hunter was with Bank One Corporation where she held a range of positions during her 18-year tenure. Hunter received bachelor's degrees in government and economics from Harvard University in Cambridge, Mass., and a master's degree of business administration from the University of Chicago in Chicago, Ill.

Mary Ann Hynes is senior vice president, general counsel, corporate secretary and chief compliance officer. Prior to joining the Company in 2006, Hynes served as senior vice president and general counsel, chief legal officer for IMC Global Inc. She previously was senior vice president, general counsel and secretary for Sundstrand Corporation and general counsel, chief legal officer for Wolters Kluwer U.S. Corporation. She also served as the vice president and general counsel of CCH Incorporated. Hynes holds a bachelor's degree in political science and mathematics from Loyola University; Juris Doctorate and master of laws – taxation degree from the John Marshall Law School; and an Executive MBA from the Lake Forest Graduate School of Business in Chicago, Ill.

Robin Kornmeyer is vice president and controller. Prior to joining the Company in 2002, he served as corporate controller at Foster Wheeler Ltd. Kornmeyer previously held posts of increasing responsibility at Foster Wheeler, Glitsch International, Inc. and Conergics Corporation. He has a bachelor's degree in economics and business administration from Lebanon Valley College in Annville, Pa.

Julio dos Reis is senior vice president and president, South America ingredient solutions. Prior to this position, he served as president and general manager of the South America division's Southern Cone. He joined CPC International in 1994 as Argentina's corporate internal audit manager, and held positions of increasing responsibility, including supply chain manager and chief financial officer. Prior to joining CPC International, he served in a number of management roles for IBM Corporation. He began his career with Price Waterhouse in 1977. He holds a Bachelor of science degree in Business Administration from the University of Buenos Aires in Argentina; a postgraduate degree in Negotiation from the Pontificia Universidad Catolica Argentina, and a certificate from the Advanced Executive Program from the Kellogg School of Management at Northwestern University in Evanston, IL.

John Saucier is senior vice president, strategy and global business development. Prior to this position, Saucier served as vice president, and president of the Asia/Africa division and global business development, and vice president, global business and products development, sales and marketing. Prior to joining the Company in 2006, Saucier was president of the integrated nylon division of Solutia Inc. He served as vice president, strategy and corporate development for Solutia following its spin-off from Monsanto Company. Saucier also held various engineering and marketing positions of increasing responsibility with Monsanto including marketing director and manager of worldwide marketing. Saucier earned bachelor's and master's degrees in mechanical engineering from the University of Missouri and a master's degree in business administration from Washington University in St. Louis, Mo.

James P. Zallie is executive vice president and president, global ingredient solutions. Zallie previously served as president and chief executive officer of National Starch, where he worked for over 27 years in various positions of increasing responsibility in technical, marketing and international business management. For the last two years, Zallie successfully led a transition and integration of National Starch from ICI to AkzoNobel while concurrently overseeing management's role in divestment activities for the business. He holds master's degrees in food science and business administration from Rutgers University and a bachelor of science degree in food science from Pennsylvania State University.

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